

**METHOD FOR REDUCTION OF ACRYLAMIDE IN FOODS,
FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE,
AND ARTICLE OF COMMERCE**

ABSTRACT

A method for the reduction of acrylamide in food products, food products having reduced levels of acrylamide, and an article of commerce. In one aspect, the method comprises adding to a food material a multivalent cation, in one embodiment a water-soluble, non-chelated multivalent cation. In yet another aspect, an article of commerce communicates to the consumer that a food product has reduced or low levels of acrylamide.